PolyScience®
Innovative Culinary Technology

200 SERIES
VACUUM SEALING SYSTEM

USER'S GUIDE

110-876 082713

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INSTRUCTIONS FOR PROPER USE & CARE

This appliance is designed to meet UL and CSA standards, on 110~120Vac, 60Hz and has passed cETLus authentication.

It is also designed to meet IEC standards on 220~240Vac, 50Hz, and complies with the latest WEEE requirements.

It is secure to use of you follow this instruction manual.

IMPORTANT SAFEGUARDS

When using this electrical appliance, basic safety precautions should always be observed, including the following:

1. Do not touch hot surfaces.
2. Do not operate this Vacuum Sealer with a damaged power cord or plug, or if it has been dropped, damaged or malfunctions.
3. Do not let power cord touch hot surfaces or hang over the edge of table or counter.
4. Unplug from electrical outlet when not in use.
5. To avoid the possibility of personal injury, always unplug the Vacuum Sealer from the electrical outlet before cleaning the unit.
6. Do not immerse Vacuum Sealer or power cord in water or any other liquid.
7. Do not touch the vacuum chamber lid, vacuum chamber or seal bar while the unit is operating.
8. Do not use an extension cord with this Vacuum Sealer.
9. This Vacuum Sealer is intended for indoor use only; do not use outdoors.
10. Do not let this Vacuum Sealer come in direct contact with food. All foods should be placed in FDA approved boilable bags or canisters.
11. Carefully review the safety section in included literature.
12. This appliance should not be used by children. To avoid accidental injury, close supervision is necessary when this appliance is used where children may be present.
13. Do not operate in the presence of explosive and/or flammable fumes.
14. Do not use this Vacuum Sealer for other than the intended purpose.
15. Do not use this Vacuum Sealer on wet or hot surfaces or near a direct heat source.
16. To disconnect power, turn any control “Off,” then unplug directly from electrical outlet; do not disconnect by pulling on the power cord.
17. Household use only.
18. This appliance is not intended for use by persons (including children) with reduces physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a responsible person responsible for their safety.
19. Use only heat-seal bags, accessories and attachments.
20. Read all of the instructions carefully before using appliance.

21. Before plugging cord into electrical outlet or operating the appliance, make sure that your hands are dry.

22. Always operate this appliance on a stable surface, such as a table or counter.
23. Lubrication of this appliance is not required. Lubricants such as water or oils should not be used.
24. Service of this appliance should only be performed by an authorized service representative.

SAVE THESE INSTRUCTIONS

	WARNING: To reduce the risk of electric shock, this product has a polarized plug (one blade is wider than the other). This plug is intended to fit in a polarized outlet only one way. When the plug does not fit fully in the outlet, reverse the plug. When it still does not fit, contact a qualified electrician to install the proper outlet. Do not change the plug in any way.

	WARNING: Be careful not to touch or come in contact with the Seal Bar when the Vacuum Chamber Lid is open as it may be hot. Never press the Seal button when the Vacuum Chamber Lid is open as this will apply heating power to the Seal Wire and can present a burning hazard.

	WARNING: Vacuum packaging is not a substitute for refrigeration or freezing. Any perishable foods that require refrigeration must still be refrigerated or frozen after vacuum packaging. Vacuum packaging is not a substitute for canning.

	WARNING: Never vacuum package garlic or fungi (such as mushrooms). A dangerous chemical reaction takes place when air is removed, causing these foods to be dangerous if ingested.

	WARNING: As with any storage container, it is important to inspect food that has been vacuum packaged for spoilage prior to consumption.

It is important to note that vacuum packaging cannot reverse the deterioration of foods; it can only slow down changes in quality. It is difficult to predict how long foods will retain their flavor, appearance or texture since it depends on the age and condition of the food when it was vacuum packaged.

INTRODUCTION

Thank you for choosing the PolyScience 200 Series Vacuum Sealer. It is one of the strongest and easiest to use vacuum packaging systems available. With the 200 Series you will now be able to keep food fresher and for longer periods of time in your freezer, refrigerator and pantry. You can also use your Vacuum Sealer to quickly marinate meats, poultry and fish or pickle fruits and vegetables.

The Vacuum Sealer effectively removes air and extends freshness up to five times longer than normal preservation methods. As a result, it significantly extends food life, maintains food quality, reduces freezer burn and decreases food waste and cost.

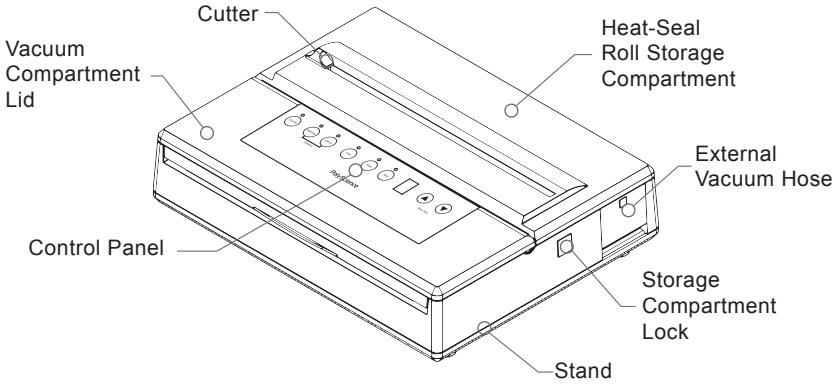
Compact and lightweight, your Vacuum Sealer's sleek design and intuitive operation makes it extremely easy to use and ensures a tight, positive seal every time.

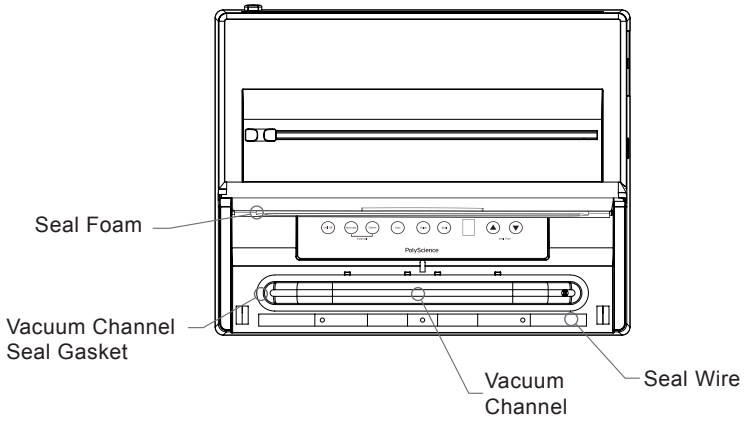
We recommend that you begin operating your Vacuum Sealer immediately to confirm that it is operating properly. In the unlikely event that the unit was damaged during shipping or does not operate properly, contact:

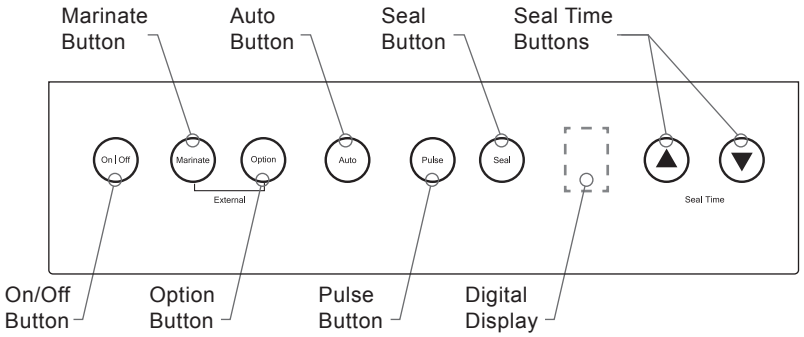
PolyScience
6600 W. Touhy Avenue
Niles, IL 60714 USA
Phone: 1.800.229.7569
1.847.647.0611
Email: culinary@polyscience.com

Be sure to activate your new PolyScience Vacuum Sealer warranty at **www.cuisinetechnology.com**

CONTROLS & COMPONENTS







CONTROLLER OVERVIEW

On/Off - Turns power to the Vacuum Sealer On and Off. When power is On:

- The LED above the button lights
- The digital display shows the last selected seal time
- All other buttons are functional

While the unit is operating, the **On/Off** button also immediately stops any process that is in progress when pressed (but does not turn electrical power to the unit Off).

Marinate - This button is used in conjunction with the external vacuum hose. Pressing it activates an automated marinating cycle that alternates between vacuum and hold steps. The LED above this button is lit while this process is running. There are two Marinate modes: Normal Mode (which takes approximately 15 minutes) and Extended Mode (which takes approximately 27 minutes).

Normal Mode: Press the button once and release. The number 1 appears on the display and then the first vacuum/hold cycle can begin. Once three vacuum/hold cycles have been performed, a two second audible tone sounds to indicate that the process is complete.

Extended Mode: Press and release the button a second time. The number 2 appears on the display and then the first vacuum/hold cycle can begin. Once three vacuum/hold cycles have been performed, a two second audible tone sounds to indicate that the process is complete.

Option - This button is used in conjunction with the external vacuum hose. Pressing it activates a vacuum cycle that runs until the process is complete. The LED above this button is lit while this process is running. A two second audible tone sounds when the process is complete.

Auto - Activates a vacuum cycle followed by a seal cycle. Seal time is determined by the setting on the digital display. The LED above this button is lit until the sealing process begins. A two second audible tone sounds when the process is complete.

Pulse - Manually controls the vacuum process. Press and hold the button to apply vacuum, release the button to pause the process. The LED above this button lights when this function is selected; it remains lit until another function is selected.

Seal - Immediately activates the sealing process when the unit is operating in **Auto** or **Pulse**. If in **Auto**, the vacuum pump continues to run until the sealing operation is complete. The LED above this button is lit while this process is running. A two second audible tone sounds when the process is complete. This button is not operational when **Marinate** or **Option** have been selected.

Seal Time - These buttons set the length of time in seconds that the bag will be sealed. ▲ increases the time, ▼ decreases the time. If 0 is selected, the bag remains unsealed. The last seal time set is retained when the unit is turned Off or loses power.

Digital Display - Displays information regarding the vacuum and sealing process. The following table describes what you'll see on the display during normal operation.

Event	Digital Display	Example
Power On	Last selected seal time (0 to 9)	
Marinate (External)	Select Mode: 1 (Normal) or 2 (Extended) appears on display for two seconds Vacuum step: The individual LED segments around the display light in a clockwise rotation until the vacuum step is complete Hold step: The letter “H” appears on display while the vacuum is held	
Option (External)	Individual LED segments around the digital display light in a clockwise rotation until the vacuum is complete	
Auto	Vacuum cycle: The individual LED segments around the display light in a clockwise rotation until vacuum is complete Seal cycle: Counts down from seal time setting to 0	
Pulse	**Pulse** Button Pressed and Held: The individual LED segments around the display light in a clockwise rotation until the Pulse button is released **Pulse** Button Released: The letter P appears on the display	

Event	Digital Display
Seal	Numbers on the display count down from seal time setting to 0
Seal Time	Value displayed on the display increases/ decreases

SET-UP

Your PolyScience 200 Series Vacuum Sealer is simple to set up and operate.

Electrical Power

1. Plug the power cord into a properly grounded electrical outlet.

	WARNING: Make sure that the electrical outlet is the same voltage and frequency as your Vacuum Sealer. The correct voltage and frequency are indicated on a label on the rear or bottom of the unit. The use of extension cords is not recommended.

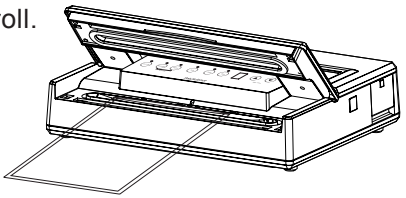
2. Press **On | Off**. The LED above the button will light and 0 or the last selected seal time will appear on the Digital Display. All buttons become functional.

You are now ready to begin vacuum packaging with your Vacuum Sealer.

Making a Heat-Seal Bag from a Roll

⚠	**CAUTION**: When making heat-seal bags from a roll, we recommend that you allow at least 20 seconds between each seal. When the unit is used for an extended period of time without allowing sufficient time between sealing, it may overheat and shut down. See *Troubleshooting* for more information.

1. Open the Heat-Seal Roll Storage Compartment by pressing the Storage Compartment Lock on the right side of the unit.
2. Pull out a length of roll sized to fit the item you wish to vacuum package. Be sure to allow for at least 1.75 inch (4.5 cm) of space at the top and the bottom of the food item.
3. Cut the roll to size using the Cutter on the Lid of the Vacuum Roll Storage Compartment.
4. Place an open end of the roll across the seal wire in the Vacuum Channel, making sure the seal wire spans the entire width of the roll.



5. Close the Vacuum Compartment Lid.
6. Press the ▲ and/or ▼ buttons until the desired Seal Time setting appears on the Digital Display.
7. Press **Seal**. The Seal Time will count down from the current setting to 0, the Vacuum Compartment Lid will open, and the unit will beep for two seconds to indicate the sealing process is complete.
8. Remove the bag and check for proper seal.

❗	**Note**: A positive seal will look “clear” upon inspection. If the seal is spotty, incomplete, wrinkled, white, or milky, cut the seal and restart the sealing process.

9. Place food item in bag and vacuum package using the Automatic or Manual mode (see page 12).

DAY-TO-DAY OPERATION

Turning the Unit ON

Press **On | Off**. The LED above the button will light and the last selected Seal Time (a value from 0 to 9) will appear on the Digital Display.

	Note: Pressing **On | Off** during vacuuming or sealing immediately stops the process.

Setting the Seal Time

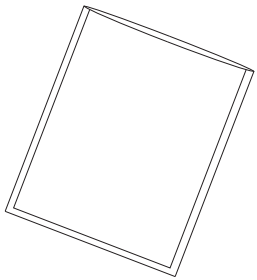
The Seal Time on your Vacuum Sealer is adjustable to help ensure proper sealing when bags with different wall thicknesses are used. The Seal Time setting can be set from 0 (no sealing) to 9. For ease of use, your Vacuum Sealer retains the Seal Time value you set until it is changed.

To adjust the Seal Time, press the ▲ and/or ▼ buttons until the desired setting appears on the Digital Display.

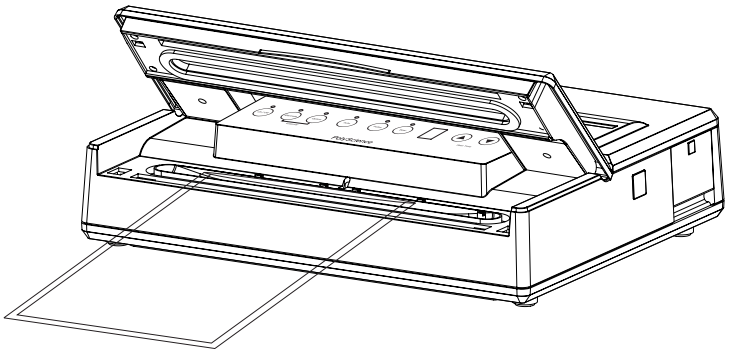
Automatic Vacuum & Sealing

Automatic vacuuming and sealing allows you to package food items with the touch of a single button. It is ideal for packaging multiple or commonly stored items quickly and conveniently.

1. Place the food item in a suitably sized heat-seal bag. Allow at least 1.75 (4.5 cm) of space between the top of the food item and the open end of the bag to ensure the best vacuum.



2. Place the open end of the bag across the Vacuum Compartment Seal Gasket, making certain that the open end is within the Vacuum Compartment.



3. Close the Vacuum Compartment Lid.

4. Adjust the Seal Time setting as required (see *Setting the Seal Time*, page 12).

5. Press **Auto**. The segments on the Digital Display will light in a clockwise direction until the vacuum step has been completed. The selected Seal Time will then appear on the Digital Display and the sealing cycle will begin. The display will count down from the selected Seal Time. When the display reaches 0, the Vacuum Compartment Lid will open automatically and the unit will beep for two seconds indicating that the vacuuming and sealing process has been completed.

6. Remove the bag and check for proper vacuum and seal.

	Note: A positive seal will look “clear” upon inspection. If the seal is spotty, incomplete, wrinkled, white or milky, cut the seal and restart the vacuuming and sealing process.

	WARNING: Be sure to store vacuum packaged items properly after sealing. All perishable foods must be refrigerated or frozen to prevent spoilage. Vacuum packaging is not a substitute for canning.

Manual Vacuuming & Sealing

Delicate foods (such as seafood, berries, peas, etc) may be crushed or damaged if packaged using automatic vacuuming and sealing. Manual vacuuming and sealing gives you precise control over the vacuum process to prevent these foods from being ruined. It is also useful for packaging some juicy foods, helping prevent liquids from being drawn out of the bags.

1. Place the food item in a heat-seal bag, position the bag properly in the Vacuum Compartment and close the Vacuum Compartment Lid.
2. Adjust the Seal Time as required.
3. Press and hold **Pulse**. The vacuum pump will turn “On” until the button is released, allowing you to observe and control the amount of air removed from the bag. The shorter the “pulses,” the greater your control.
4. Press **Seal** to complete the manual vacuuming and sealing process.

Marinating a Food Item

Marinate is one of the two special functions that use the Vacuum Sealer’s external vacuum hose. When it is selected, the unit runs an automated marinating cycle that alternates between vacuum and hold steps, allowing foods to get optimum pickle infusion in the least amount of time by opening the micro-holes in the food.

Your Vacuum Sealer has two marinating modes: Normal (mode 1), which takes approximately 15 minutes to complete; and Extended (mode 2) which takes approximately 27 minutes.

1. Place the items you wish to marinate and the marinade in the canister. Be sure to allow some air space in the canister.
2. Remove any powder or food particles from the canister Lid Gasket and close the Lid.
3. Place the vacuum port on the canister Lid in the “Open” position.
4. Press the door of the Vacuum Hose Storage Compartment and extend the external vacuum hose.

5. Connect the hose end to the vacuum port on the canister Lid.

6. Select the Marinate mode.

   To select the Normal mode (~15 minutes), press and release **Marinate**. The number 1 will appear on the Digital Display. Press **Auto** and then the first vacuum/hold cycle will begin.

   To select the Extended mode (~27 minutes), press and release **Marinate** a second time. The number 2 will appear on the Digital Display. Press **Auto** and then the first vacuum/hold cycle will begin.

   Once three vacuum/hold cycles have been performed (5 minutes each in Normal mode, 9 minutes each in Extended mode), the unit will beep for two seconds to indicate that the process is complete.

7. Place the vacuum port on the canister Lid in the “Closed” or “Locked” position.

8. Remove the hose end from the vacuum port on the canister.

Vacuum Sealing Canisters & Bottles

Your Vacuum Sealer’s second special function is the vacuum sealing of canisters as well as bottles with vacuum bottle stoppers. When this function is selected, the unit runs a single vacuum cycle; there is no sealing step.

If sealing powdered or granulated foods, cover them with a paper towel before vacuuming to prevent the food from traveling into the vacuum system.

When sealing bottles, allow at least 1 inch (2.5 cm) space between the bottom of the stopper and the liquid in the bottle.

1. Place the canister Lid on the canister or the vacuum bottle stopper in the bottle.
2. Attach the vacuum hose to the vacuum port of the canister Lid or bottle stopper.
3. Place vacuum port in the “Vacuum” position (canisters only).

4. Press **Option**. The segments on the Digital Display will light in a clockwise direction to indicate that the vacuuming process has started. The unit will beep for two seconds when the process is complete.
5. Place the vacuum port in the “Closed” or “Locked” position (canisters only).
6. Remove the vacuum hose from the vacuum port.

	Note: Store vacuum sealed bottles vertically, making sure that the liquid is not in contact with the stopper.

	WARNING: Never vacuum package garlic or fungi (such as mushrooms). A dangerous chemical reaction takes place when air is removed, causing these foods to be dangerous if ingested.

	WARNING: Do not reuse bags that have been boiled or microwaved. Do not reuse bags that have been used to store fresh fish, fresh chicken, fresh meats or greasy foods.

CLEANING & STORAGE

Always clean and dry your Vacuum Sealer completely before storing. Be sure to protect it from contact with equipment or other objects that could damage its control panel.

	WARNING: Always disconnect your Vacuum Sealer from the electrical power outlet before cleaning.

Turn the Vacuum Sealer Off by pressing **On | Off** and then unplug the unit from the electrical outlet.

Use a damp cloth and mild soap to clean dust, crumbs and spilled liquids from exterior surfaces.

Use a soft brush to gently remove crumbs or other materials from the unit’s Vacuum Channel Seal Gasket and Seal Wire.

To clean the vacuum hose, detach from vacuum port and run warm water through hose. Dry hose completely before reattaching.

TROUBLESHOOTING

Vacuum Sealer will not turn On.

- Unit not plugged in. Check that the electrical cord is plugged into a working, grounded electrical outlet.
- Unit plugged in but not turned On. Press **On | Off**.
- Damaged or worn electrical power cord. DO NOT USE UNIT; RETURN FOR REPAIR.

Vacuum Sealer does not pull a complete vacuum with bags.

- Edge of bag not across Seal Wire. Properly position bag.
- Open end of bag not inside the Vacuum Channel Seal Gasket. Make sure that open end of bag is completely in Vacuum Channel.
- Wrinkles in bag along Seal Wire. Smooth out bag.
- Sealed end of bag (from roll) not completely sealed. Check for gaps or flaws in seal.
- Crumbs or other debris on bag, Seal Wire or Vacuum Channel Seal Gasket. Clean as required.

Heat-seal bag loses vacuum after being sealed.

- Bag punctured. Sharp items can put small holes in bags. Cover sharp edges with a paper towel and vacuum package in new bag.
- Out-gassing. Some fruits and vegetables can release gases if not properly blanched or frozen before packaging. Open bag and check for spoilage. If spoilage has not yet begun, consume immediately.

	WARNING: If spoilage has begun or if in doubt, discard immediately. DO NOT CONSUME.

Canisters not vacuuming properly.

- Accessory hose not properly attached. Make sure vacuum hose is completely inserted into the Lid of the canister and attached securely to the vacuum hose port on the Vacuum Sealer.
- Port on canister in incorrect position. In Marinate mode, port should be in the “Open” position; in Canister mode, port should be in the “Vacuum” position.
- Insufficient head space in canister. Allow at least 1 inch (2.5 cm) of space between the surface of the items in the canister and the Lid.
- Damaged canister Lid or body. Check canister, Lid, and seal for damage.

“E” displayed on digital readout.

- Vacuum Compartment Lid open. Close Lid.
- Unit has overheated. Press **On | Off** and allow unit to cool for 20 minutes. Once unit has cooled, press **On | Off** to resume operation.

	WARNING: When the unit is used for an extended period of time without allowing sufficient time between sealing, it may overheat and shut down. Allow at least 20 seconds between each seal.

TECHNICAL SPECIFICATIONS

Electrical Requirements:	Model VSCR-200AC1B - 120VAC, 0.9A, 60Hz Model VSCR-200AC2E - 240VAC, 0.45A, 50Hz
Overall Dimensions:	12.75 (L) x 16.13 (W) x 4.13 (H) inches (32.4 x 41 x 10.5 cm)
Weight:	8.2 lbs (3.7 kg)
Maximum Bag/Roll Width:	12.2 inches (31 cm)

REPLACEMENT BAGS & ROLLS

A variety of heat-seal bags and rolls are available for your 200 Series Vacuum Sealer:

Corrugated Bags

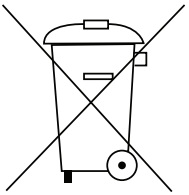
Size (W x L)	*Count*	*Part Number*
6 x 10 in. / 15.25 x 25.4 cm	30	VBC-0610
8 x 12 in. / 20.3 x 30.5 cm	30	VBC-0812
11 x 16 in. / 28 x 40.6 cm	18	VBC-1116

Corrugated Rolls

Size (W x L)	*Count*	*Part Number*
8 in. x 20 ft. / 20.3 cm x 6.1 m	3 rolls	VBR-0820
11 in. x 20 ft. / 28 cm x 6.1 m	3 rolls	VBR-1120

All can be ordered online at: www.cuisinetechnology.com

DISPOSAL



This equipment is marked with the crossed out wheeled bin symbol to indicate it must not be disposed of as unsorted municipal waste.

It is your responsibility to correctly dispose of this equipment at lifecycle-end by handing it over to an authorized facility for separate collection and recycling. By doing so, you will help to conserve natural and environmental resources and you will ensure that your equipment is recycled in a manner that protects human health.

Please contact PolyScience.

WARRANTY

This limited warranty supersedes all previous warranties on this product. This limited warranty is available for consumers only. You are a consumer if you were the original purchaser of the product at retail for personal, family or household use. PolyScience agrees to correct for the consumer, either by repair, or at PolyScience's election, by replacement, any defects in material or workmanship which develop within twelve (12) months after delivery of this product to the consumer for parts and labor. In the event of replacement, the replacement unit will be warranted for (A) ninety (90) days from the date of delivery of the replacement, or (B) the remainder of the original warranty period, whichever is longer.

If this product should require service, contact PolyScience for instructions. When return of the product is necessary, a return authorization number is assigned and the product should be shipped, transportation charges pre-paid, to the indicated service center. To insure prompt handling, the return authorization number should be placed on the outside of the package. A detailed explanation of the defect must be enclosed with the product.

Notwithstanding the above, this warranty shall not apply if the defect or malfunction was caused by accident, neglect, unreasonable use, improper service, or other causes not arising out of defects in material or workmanship.

THERE ARE NO WARRANTIES, EXPRESS OR IMPLIED, INCLUDING, BUT NOT LIMITED TO, THOSE OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE, WHICH EXTEND BEYOND THE DESCRIPTION AND PERIODS SET FORTH HEREIN.

POLYSCIENCE'S SOLE OBLIGATION UNDER THIS WARRANTY IS LIMITED TO THE REPAIR OR REPLACEMENT OF A DEFECTIVE PRODUCT AND POLYSCIENCE SHALL NOT, IN ANY EVENT BE LIABLE FOR ANY INCIDENTAL OR CONSEQUENTIAL DAMAGES OF ANY KIND RESULTING FROM USE OR POSSESSION OF THE PRODUCT.

Some states do not allow (A) limitations on how long an implied warranty lasts, or (B) the exclusion or limitation of incidental or consequential damages, so the above limitations or exclusions may not apply to you. This warranty gives you specific rights, and you may have other rights which vary from state to state.

Be sure to activate your new PolyScience 200 Series Vacuum Sealer warranty at **www.cuisinetechnology.com**.

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